



CIAMPOLETO 2023

ROSSO DI MONTALCINO DOC

Ciampoletto is grown in vineyards averaging 10-15 years old, lying at elevations between 250-400 metres and planted in rocky soils with abundant clay, as well as some conglomerate, and outcroppings of tuff. The climate is temperate Mediterranean with fairly constant winds. Vineyard management based on practices totally respectful of the environment encourages a totally natural vegetation-crop balance with a low yield per hectare. All the grapes are hand-harvested, with meticulous in-vineyard quality selection. After fermentation in concrete vats with a brief maceration, Ciampoletto matures 10 months in large Slavonian oak ovals. This vintage was bottled in December 2024.

The 2023 growing year was marked by above-average rainfall through the entire spring and the initial third of July. Summer brought balanced weather, without heat spells and with evenly-distributed rains. That weather gifted a notably aromatic wine redolent of red berry, Parma violets, and iris.

The grapes were hand-harvested starting in the first week in September and concluding in the first week of October. Crisp, clean-edged aromas and flavours have always been the hallmarks of Ciampoletto; this vintage amplifies those qualities and creates its immediate drinkability, yet preserves a firm structure and a harmonious finish that re-presents the fruit and floral essences encountered on nose and palate.

The name *ciampoletto* was applied in the Siena area to cultivated hills favoured for their mild weather and beneficial orientation.

December 2024

Leonardo Berti, Winemaker

Luca Marrone, Chief Winemaker

DENOMINATION

Rosso di Montalcino DOC

COMPOSITION

Sangiovese 100%

ALCOHOL

13,5% vol.

APPEARANCE

Intense ruby red

